

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0201657 - GREEN BAKERY & CAFE		Site Address 692 FREMONT AV, LOS ALTOS, CA 94024		Inspection Date 02/25/2021	
Program PR0300968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DMNLUONG INVESTMENT, L		Inspection Time 12:00 - 14:15
Inspected By Obby Shehadeh	Inspection Type ROUTINE INSPECTION	Consent By ALEX	FSC Not Available		

Placard Color & Score
RED
50

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records			X				N
K09 Proper cooling methods			X				N
K10 Proper cooking time & temperatures	X						S
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X				N
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available		X					
K22 Sewage and wastewater properly disposed		X					
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *REPEAT VIOLATION*

Paper towels not provided at the handwash sinks.

[SA] Paper towels provided by employee at handwash sinks but not in dispensers.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Follow-up By 03/05/2021

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Raw shelled eggs located at the prep counter measured at 65 degrees F. Per employee eggs have been out for 1 hour.

[COS] Eggs have been moved to the 2-door cooler.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Follow-up By 03/05/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *2nd REPEAT VIOLATION*

Hot water at 3-compartment sink measured at 65 degrees F. PIC called to schedule repair of water heater.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

CLOSURE DUE TO VIOLATION

This is the 3rd time in a row the facility has been closed due to this violation. Facility will need to provide evidence of permanent fix of water heater to ensure consistent flow of hot water.

Follow-up By 03/05/2021

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Mop sink is clogged and backed up. Sewage leaking near mop sink into prep area of facility. PIC called to have mop sink repaired.

CLOSURE DUE TO VIOLATION

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

Follow-up By 03/05/2021

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *REPEAT VIOLATION*

FSC not available

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Time actively tracked for boba on prep counter. Per PIC, boba is discarded every 3.5 hours. TPHC form not available. TPHC form will be emailed to facility.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

Follow-up By 03/05/2021

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations: *Pho broth located in the 2-door cooler was actively cooling in a deep plastic container. Pho broth measured at 66 degrees F. Per chef, the broth was reheated 3 hours prior to inspection.*

Follow-up By 03/05/2021

[COS] *Employee placed pho broth in ice bath for 30min then moved pho broth to 2-door freezer.*

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: **REPEAT VIOLATION**

Ice machine has grime buildup on the top plastic portion in the interior of the unit. Ice not in direct contact with grime.

[CA] *Clean and sanitize ice machine.*

Follow-up By 03/05/2021

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Raw meat stored above vegetables in the 6-door cold-holding unit.*

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

Follow-up By 03/05/2021

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Small fryer was placed on prep counter not underneath exhaust hood. Signs of grease buildup on the wall behind the fryer.*

[CA] *Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Probe thermometer not available.*

[CA] *An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

Follow-up By 03/05/2021

Performance-Based Inspection Questions

- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
raw beef	cold-holding prep unit	41.00 Fahrenheit	
hot water	3-compartment sink	65.00 Fahrenheit	
bean sprouts	refrigerator	41.00 Fahrenheit	
raw meat	6-door cold-holding unit	41.00 Fahrenheit	
cooked chicken	cold-holding prep unit	41.00 Fahrenheit	
pho broth	single-door cooler	41.00 Fahrenheit	
raw chicken	2-door freezer	2.00 Fahrenheit	
cooked beef	cold-holding prep unit	41.00 Fahrenheit	
half & half	cold-holding unit	41.00 Fahrenheit	
pho broth	single-door cooler	66.00 Fahrenheit	placed on ice, then to 2-door freezer.
raw shelled eggs	prep counter	65.00 Fahrenheit	out for 1hr, moved to 2-door cooler.
cheese	6-door cold-holding unit	41.00 Fahrenheit	
boba	prep counter	87.00 Fahrenheit	under TPHC
raw shelled eggs	6-door cold-holding unit	40.00 Fahrenheit	
raw beef	single-door cooler	41.00 Fahrenheit	
Quat sanitizer	3-compartment sink	200.00 PPM	

Overall Comments:

CLOSURE DUE TO VIOLATION K21 & K22. Contact Obby Shehadeh at 408-568-6150 to schedule re-inspection before 3/3/2021. Re-inspection will be conducted by 3/5/2021 for all violations with follow-up date indicated. Call front office at 408-918-3400 to schedule Monday inspection. Due to 3rd Repeat Closure Violation for Violation K21, facility will be charged fee of \$219 for all follow-up inspections.

**Reviewed/Discussed SDP.
Report will be emailed.**

CLOSURE / PERMIT SUSPENSION NOTICE

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/11/2021**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control

Received By: Alex
PIC

Signed On: February 25, 2021

Comment: Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.